



PRECISA® CREAM I310 i

PRECISA® CREAM I310 i is a blend of corn starch, acacia, carrageenan (standardized with maltodextrin), xanthan gum, and tara gum. PRECISA CREAM I310 i has been designed to act as a stabilizer and provide smooth and creamy texture.

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	14	%
pH (viscosity solution)	5.0	8.0	pH
Powder Color (Visual)	OFF WHITE-LIGHT BROWN		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (4%)	650	1075	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	Negative /10g		-
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g
Total Mold (BAM)	0	200	/g
Total Yeast (BAM)	0	200	/g

Screen Test

	Min.	Max.	
USS#40 Mesh Through	85		%

Nutritional Data/100g

Calories	312
Total Fat (g)	0.07
Saturated Fat (g)	0.03
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.01
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	87.76
Dietary Fiber (2016) (g)	15.34
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.89
Water (g)	10.00
Ash (g)	2.80
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	313.99
Calcium (mg)	155.62
Iron (mg)	0.15
Potassium (mg)	388.51

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal.

Certification

Kosher

Packaging and Storage

Standard Packing	50# Bags, 2,000# per pallet
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

Shelf Life

Shelf-Life 2 years

Usage Levels

Typical Usage Level	1.0% to 4.0%
Solubility	N/A
Suggested Uses	Dairy-based Puddings, Mousses, Dairy-based Sauces

Regulatory Data

CAS #	9000-01-5, 9000-07-1, 9050-36-6, 11138-66-2, 39300-88-4
INS #	NA, 414, 407 (NA), 415, 417
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 182.1, 184.1330, 172.620 (184.1444), 172.695, GRAS
Label Declaration	Corn Starch, Acacia, Carrageenan (standardized with maltodextrin), Xanthan Gum, Tara Gum

Date Reviewed: November 10, 2023

Next Review Date: November 10, 2026

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950